

Almond Cheesecakes

Ingredients

1/4 lb. of sweet almonds, 4 bitter ones, 3 eggs, 2 oz. of butter, the rind of 1/4 lemon, 1 tablespoonful of lemon-juice, 3 oz. of sugar.

Method

Blanch and pound the almonds smoothly in a mortar, with a little rose- or spring-water; stir in the eggs, which should be well beaten, and the butter, which should be warmed; add the grated lemon-peel and -juice, sweeten, and stir well until the whole is thoroughly mixed. Line some pattypans with puff-paste, put in the mixture, and bake for 20 minutes, or rather less in a quick oven.

Source: Mrs Beeton's Book of Household Management (1861)

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